

THE DEBUTANTES' STORY SOIRÉE



Recipe Collection



BETH'S *Recipes*

When we first meet Daniel Rayner, he's wearing a "Grab Your Backpack and Follow Me" T-shirt. This first recipe is a backpacker's tried and true recipe:

Peanut Butter Honey Balls

½ cup peanut butter

½ cup honey

1 cup dry milk powder

Confectioner's sugar OR dry milk OR wheat germ

Mix peanut butter, honey and dry milk together. It will be a stiff batter. Roll into bite-size balls. Then roll the balls in confectioner's sugar or dry milk or wheat germ. Put into the refrigerator to chill and firm up. Makes about 35 Peanut Butter Balls – A high-energy snack & a yummy source of protein!

This next recipe is a Vogt favorite at home – and it works well for camping too!

Taco Soup

1 can red kidney beans

1 16 oz. can chopped/diced tomatoes or roasted diced tomatoes

1 16 oz can tomato sauce

1 package of taco seasoning

1 lb. ground beef

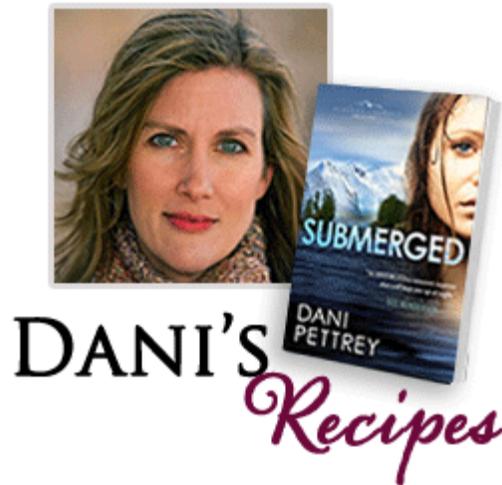
½ cup chopped onion if desired

1 ½ cups water

Brown hamburger meat. (I like to rinse it off in a colander afterwards to get the grease off. If you're using 96% fat free, no need to rinse off!)

Combine all ingredients. Heat and serve with: Dorito or regular taco chips, avocado, cheese, sour cream ... whatever!

Serves 4 w/ extra helpings. I often double this recipe.



In my first novel, *Submerged*, Moosetracks milkshakes are a favorite of my characters. Now you can make your own from home!

Moosetracks Milkshakes

Moose Tracks Ice cream

[Click for homemade ice cream recipe](#)

Milk

Additional squirt of chocolate syrup if you really like chocolate:)

Fill blender to the 1st line with milk.

Add 2 scoops of ice cream and optional squirt of chocolate syrup.

Mix, first at high speed then low.

Add ice cream or milk to thicken or thin mixture to taste.

Add whipped cream.

Add dark chocolate shavings.

Pryaniki (Russian Spice Cookies)

4 T. butter
½ c. sugar
1 c. honey
2 eggs
1 t. vanilla
1 ½ t. baking soda
½ t. cardamom
½ t. cloves
½ t. allspice
a pinch of nutmeg
4 c. flour

Cream butter, sugar, and honey together in large bowl. Beat in eggs and add vanilla. Combine soda and spices in small bowl; add to honey mixture and mix well. Stir in flour. (Dough will be soft.) Cover and refrigerate for about 1 hour.

Preheat oven to 350. With well floured hands, take a heaping teaspoonful of dough and roll into a ball (add a spoonful of strawberry jam to the center before you roll the dough into a ball for an extra treat!). Place on greased or non-stick cookie sheet and bake for 10 minutes, or until golden.

As soon as the cookies come out of the oven, dip each one into the glaze and spread the glaze evenly over the tops using your fingers. Place cookies on a cool, dry surface. When finished glazing the tops, turning them over and glaze the bottoms. Completely cover the cookie with glaze, it will keep the cookie soft longer. Serve with tea or coffee.

GLAZE:

1 c. powdered sugar
4 T. water

Combine in small bowl and mix well; a little water may be added to get to spreadable consistency.



KATIE'S *Recipes*

This first recipe is the cake Robin makes for Evan on his birthday in *Wildflowers from Winter*.

Peanut Butter Chocolate Cake

1 cup all-purpose flour
1 cup plus 2 Tablespoons sugar
3 1/2 teaspoons baking powder
1 teaspoon salt
2 cups graham cracker crumbs
3/4 cup peanut butter
1/2 cup shortening
1 cup plus 2 Tablespoons milk
1 teaspoon vanilla extract
3 eggs

Frosting Ingredients:

2 cups confectioners' sugar
2 Tablespoons cocoa
8 Tablespoons (1 stick) butter
1/3 cup heavy cream
1/2 cup peanuts, salted
2 teaspoons vanilla extract

Preheat oven to 375 degrees F if baking with a metal dish; 325 degrees F if using a glass dish.

Sift flour, sugar, baking powder, and salt together. Add graham cracker crumbs, peanut butter, shortening, milk, and vanilla.

Beat mixture with electric mixer on low until moistened, and then beat on medium for 2 minutes.

Add eggs and beat for 1 minute. Bake in greased 9-inch by 13-inch pan for 30 to 35 minutes. Do not remove from pan to cool.

FROSTING DIRECTIONS:

Mix all of the ingredients together. Pour into a saucepan and bring mixture to a boil.

Boil for 1 minute. Cool slightly.

With a wooden spoon handle, poke a few holes in the cake, and then pour the warm frosting over the top.

This next recipe is for truffles so yummy they're like heaven in a little ball. They are SUPER easy to make, and I took them to my book launch party. :-)

Oreo Truffles

1 package of Oreos (regular, not double stuffed)
1 package of cream cheese
chocolate bark

In a food processor, grind the Oreos into fine crumbs. Then add the cream cheese. Mix well in food processor. Form the mixture into balls. Melt the chocolate bark in the microwave and dip each ball into the melted chocolate so that it is completely covered. Set on wax paper until chocolate hardens. Keep in refrigerator.



OLIVIA'S *Recipes*

Soup is comfort food for me. I chose butternut squash because it's a little unusual. So many of the soup recipes of the 1890s made me think, "Wow, I never imagined making that into soup." Squash soup reminds me of the yummy concoctions out there if we use a little imagination.

Butternut Squash Sausage Soup

2 packages of frozen butternut squash
½ - 1 pound ground Italian sausage
a bit of onion
6 cloves garlic, minced
½ Teaspoon dried sage
pepper to taste
6 cups low-sodium chicken stock
1 teaspoon cider vinegar
1 12-ounce can evaporated milk

Brown the sausage and set it aside. Brown the onion, thaw the squash in the pan, add garlic, sage, and pepper. Pour in chicken broth. Boil 30 minutes. Add sausage, stir in milk and vinegar, heat through and eat!

I like this one because it's cool, crisp and crunchy on a warm day, and it because it makes me think of the friend who first gave it to me 20 years ago.

Pea Salad

1 cup cashews
1 box frozen peas (do not cook)
½ cup chopped celery
¼ cup chopped onion
6 slices crisp bacon, crumbled
½ tsp salt
½ cup sour cream
2 tsp mayonnaise
shredded cheddar cheese

Mix all ingredients together and chill for several hours. Then enjoy on a warm, summery day!

Enjoy these Recipes?

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